



Adega de Redondo, Porta da Ravessa Branco Reserva, DOC Alentejo, Portugal, 2022

Producer Profile

The claim to be Portugal's most impressive and dynamic cooperative winery, is not without substance.

Adega Cooperative de Redondo brings together around 200 producers, representing more than three quarters of the viticultural sub-region of Redondo, deep in the Alentejo. Founded in 1956 by just 14 growers, with an aim to rejuvenate the region after the ravages of phylloxera and a government's singular determination to support cereal monoculture to the detriment of other crops, Adega de Redondo was born. Today they fly the flag for authentic, quality Alentejo wines, are a proud member of the Alentejo Wines Sustainability Program, with a focus on red wine production, which accounts for 75% of their total, alongside fresh whites from indigenous varieties.

Viticulture

An appealing blend of indigenous varieties, Fernão Pires, Arinto and Verdelho planted on predominantly shale soils within the Vinho Regional Alentejano.

Winemaking

The Fernão Pires and Arinto components are fermented in stainless steel vats, with a controlled temperature at 17°C, whilst the Verdelho ferments in new French oak barrels at 17°C. The components are blended together for added mouthfeel, palate weight and textural appeal.

Tasting Note

This is a fine and intensely lifted white wine with luscious white stone fruit notes and hints of spice from the oak component. On the palate it's elegant, with peaches and cream character, supported by ripe citrus acidity and a long harmonious finish.

Food Matching

A wonderful match with Portugal's famous salt cod dishes, stews, seafood with rice or roasted poultry.



Product code: 5099

Technical Details

Varieties:

Fernão Pires 70%
Arinto 20%
Verdelho 10%

ABV: 12.5%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 3 Months

Type: French 300 Litre

% wine oaked: 10

% new oak: 10

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